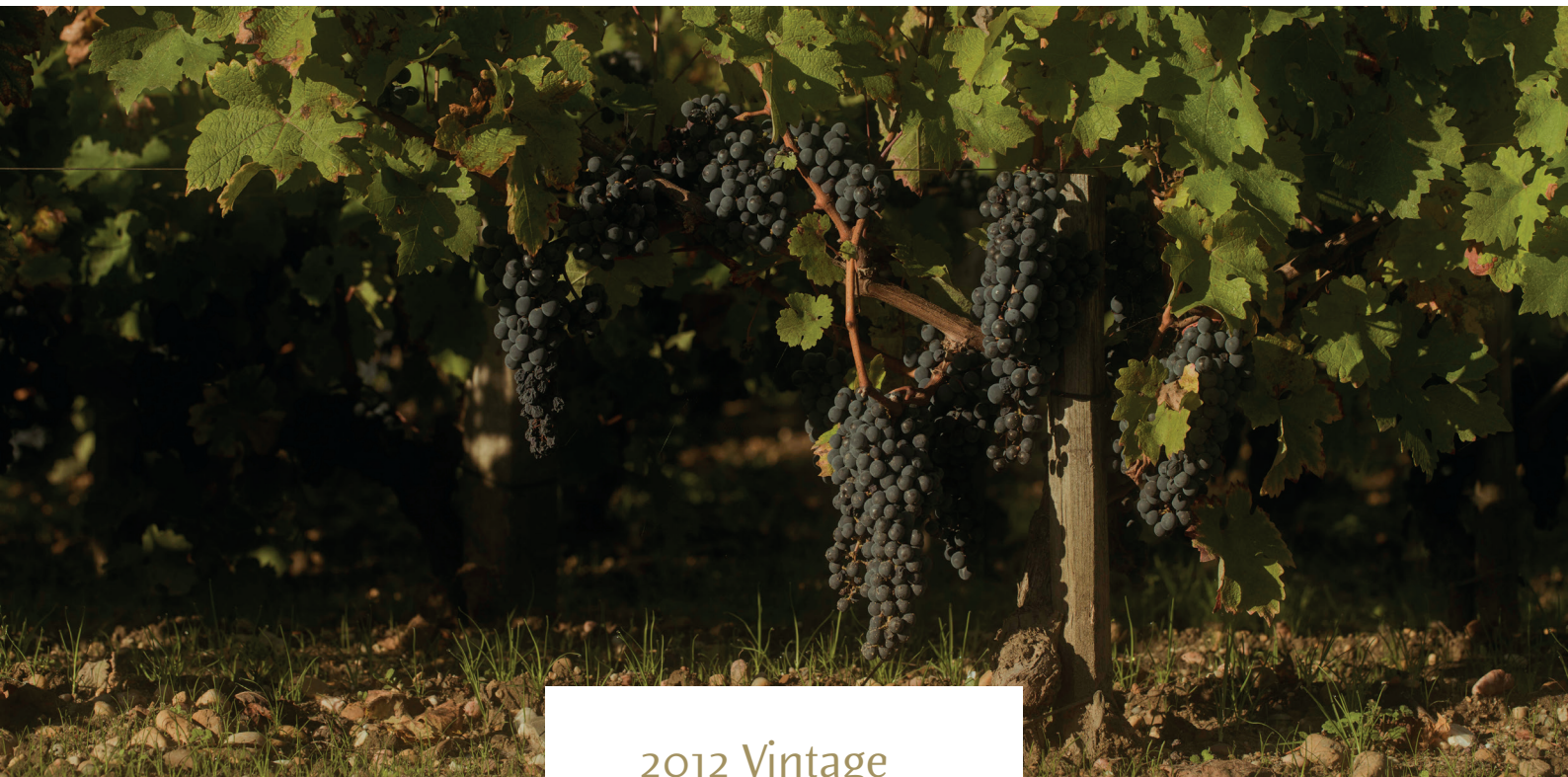




## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 2012 Vintage



#### The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

#### Some Technical Information

Harvest Dates From September 17<sup>th</sup> to October 9<sup>th</sup>

Blend Merlot Noir: 41% ; Cabernet Sauvignon: 43%

Cabernet Franc: 14% ; Petit Verdot: 2%

New barrels 31%

Alcohol 14,5%

Bottling date From July 3<sup>rd</sup> to 7<sup>th</sup> 2014

#### Tasting note

The nose seems understated and reserved at first. However, fine red fruit aromas appear with aeration along with overtones of slightly toasty oak. 2012 Le Clarence de Haut-Brion is full-bodied and powerful with pronounced tannin on the middle palate that tightens up the structure. This tannin is also responsible for the beautiful long aftertaste.